

FOREIGN PLANT REVIEW FORM

REVIEW DATE

5 Dec 2000

ESTABLISHMENT NO. AND NAME

Empacadora La Cabana, S. A. de C. V. TIF-104

CITY
MonterreyCOUNTRY
MexicoNAME OF REVIEWER
Dr. M. Douglas ParksNAME OF FOREIGN OFFICIAL
Dr. Pedro Robledo Lara

EVALUATION

☒ Acceptable☐ Acceptable/
Re-review☐ Unacceptable

CODES (Give an appropriate code for each review item listed below)

A = Acceptable

M = Marginally Acceptable

U = Unacceptable

N = Not Reviewed

O = Does not apply

1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 A
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 A
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 A
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 A
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 A
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 A
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 A
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 A
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 A
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 A
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 A
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A	SSOPs	82 M
Personal hygiene practices	26 A	Ingredients identification	53 A	HACCP	83 M
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 5 Dec 2000	ESTABLISHMENT NO. AND NAME Empacadora La Cabana, S. A. de C. V. TIF-104	CITY Montemorelos
			COUNTRY Mexico
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Pedro Robledo Lara		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptat

COMMENTS:

01 No microbiological testing had been done on water from the establishment's well before the addition of chlorine.

17 Heavily beaded condensation was observed on the ceiling, which was not cleaned and sanitized daily, above an exposed-product trafficway in the boning-cutting room.

18 An overhead trolley rail in the boning-cutting room, above an exposed product work surface, had excessive heavily beaded mineral oil.

19 A table designated for inspector activity, ready for use, had paint splatters on the work surface.

82 Preventive measures were not being recorded.

83 The critical limits of CCP1 & CCP2 were not specific.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
FOREIGN PLANT REVIEW FORM		29 Nov 2000	Ganaderia Integral SK S.A. de C.V. TIF105	Escobedo, N.L.
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Pedro Robledo Lara		COUNTRY Mexico
		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/Re-review <input type="checkbox"/> Unacceptable		
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NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Pedro Robledo Lara		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

01 A water well used as a backup supply did not have a current microbiological test on file.

09 There were no monitoring devices in the plant for rodent detection.

17, 18 Dripping condensate was observed on ceiling and overhead structures, that were not cleaned and sanitized daily, in the boning room, above open boxes to be used for packaged product, and above exposed product and exposed product work surfaces.

19 The sanitizing tank for the carcass-splitting saw was not large enough to accommodate all of the carcass-contact surfaces of the saw and the motor cover was located so that it was an area of common contact for all carcass necks.

27 The following unsanitary dressing procedures were observed; feces on carcass prior to the pre-boning trim station; bung cutter not sanitizing his knife before using it again; an employee putting a contaminated knife into his scabbard without sanitizing it, therefore contaminating the scabbard; several employees wearing metal mesh gloves not covered with impervious gloves and handling exposed product and touching contaminated areas; plastic bags for bungs were not being securely placed, resulting in contamination of the interior of the carcass; and the employee performing evisceration with very dirty and bloody sleeves on his shirt, resulting in an area of common contact with subsequent carcasses.

28 Overspray from the carcass wash was falling from overhead structures, not cleaned and sanitized daily, onto exposed carcasses.

82 Preventative measures were not recorded. The written operational sanitation program was incomplete.

83 Pre-shipment reviews were not being done. Also, the disposition of some of the offal was not shown on the flow chart.

E. coli testing: There was no plant location for sampling designated in the plan.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE 12/1/00	ESTABLISHMENT NO. AND NAME TIF 111: Ganaderia Integral Visur S.A. de C.V		CITY Culiacan COUNTRY Mexico
NAME OF REVIEWER Dr. Gary D. Bolstad		NAME OF FOREIGN OFFICIAL		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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			COUNTRY Mexico
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

05 Four sanitizers in the boning room were below the required temperature. The Veterinarian-In-Charge stopped the operation immediately until the temperature had been brought up to the required level.

11 Light was inadequate (10 foot-candles [fc]) in the abdominal cavities of the beef carcasses. Prompt correction was scheduled. Insufficient light had been found at other inspection stations during the previous FSIS audit (11/15/99); during this new audit, the light at all other inspection surfaces met the requirement.

18/30 A slow but steady drip from overhead pipes was falling onto a suspended lamp and splashing onto carcasses in cooler #3. The establishment summoned maintenance personnel to fix the drip, but carcasses were not immediately removed from the area until the Auditor pointed out the need.

22 The suspect pen was not equipped for independent drainage. This had been identified during the previous FSIS audit. SAGAR ordered timely correction.

27/29 Neither the sticker nor the bung operator were sanitizing their knives immediately after opening skin cuts before continuing operations. This was corrected immediately. (During the previous FSIS audit, the bung drop operation had been extremely insanitary great improvement was noted.

38 Ante-mortem inspection was not being conducted on the day of slaughter, but rather the afternoon before, because the light was better; also, the cattle were not being observed from both sides in motion. The Auditor explained these FSIS requirements in detail.

50 Cleaning compounds and containers of hand soap were stored under insanitary conditions. This had been identified during the previous FSIS audit. SAGAR ordered prompt correction.

83 The monitoring frequency for the two critical control points related to zero tolerance for carcass contamination with feces/ingesta was not specified in the HACCP documentation, and the documentation of the monitoring of these CCPs was inadequate. Furthermore, no pre-shipment document reviews were being conducted. The Auditor explained these FSIS requirements in detail.

NOTE: This establishment had been evaluated as unacceptable during the previous FSIS audit (11/15/00). The vast majority of the deficiencies identified had been very satisfactorily addressed, and significant improvement was noted.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE 6 Dec 2000	ESTABLISHMENT NO. AND NAME Trosi de Carnes, S.A. de C. V. TIF 114		CITY Apodaca(Monterrey)
FOREIGN PLANT REVIEW FORM				COUNTRY Mexico	
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Pedro Robledo Lara		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

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			COUNTRY Mexico
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Pedro Robledo Lara	EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unaccepta	

COMMENTS:

01 No microbiological testing is done on the water before establishment chlorination.

07 In the shipping department, the doors to the outside were not sealed at the bottom to preclude entry of vermin.

18 In the tempering cooler, heavily beaded condensate was observed on overhead pipes above exposed product trafficways.

28 When removing salvaged edible product from a reject pan underneath the sorting machine the product and the sleeves of the operator were contaminated by coming in contact with very dirty electrical switch boxes.

28 The product contact liner of exposed product packing boxes was allowed to come in contact with a contaminated pallet.

30 Product was not covered in the tempering cooler, and during the corrective action of placing a cover over the product, the cover touched the floor.

30 During the process of removal of exposed frozen product from the shipping container, the operator handled the exposed product after handling a contaminated pallet and the outside of the shipping container.

79 Species identification on finished product is limited to beef, pork and equine. Chicken and turkey meat are present in the establishment and should be included in the test.

82 The frequency of preoperational sanitation was not indicated in the procedure; the person(s) responsible for preoperational sanitation were not designated in the procedure; and no preoperational sanitational observations, corrective action, or preventative action were recorded.

(HACCP--There were not multiple methods of verification outlined in the plan, only thermometer calibration.)

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
FOREIGN PLANT REVIEW FORM		12/4/00	TIF-57: Sonora Aguapecuaria S.A. de C.V.	Navjoa
NAME OF REVIEWER Dr. Gary D. Bolstad		NAME OF FOREIGN OFFICIAL Dr. Jorge Sanchez; Dr. Jorge Cañez		COUNTRY Mexico
CODES (Give an appropriate code for each review item listed below)		EVALUATION		
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NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Dr. Jorge Sanchez; Dr. Jorge Cañez	EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptat	

COMMENTS:

04 The soap dispenser at the final carcass inspection station had broken off during the previous night's cleaning. It was replaced immediately by the establishment.

11 The light was inadequate at all inspection stations. Fity foot-candles (fc) are required at the inspection surfaces: the Auditor measured 17 fc at the final carcass inspection station, 10 fc in the viscera trays, and 9 fc at the head inspection station. The establishment agreed to install new lighting to meet the standard at the earliest opportunity; SAGAR gave assurances that they would monitor it for continuing compliance.

18 Small areas of exposed insulation were noted in several areas of the establishment (coolers and slaughter floor). The management agreed to repair them in a timely fasion.

28 Heads were contacting a stainless steel plate at the evisceration platform, and several carcasses were allowed to contact each other prior to the final inspection station. The Auditor explained the problem of common contact; the establishment had already purchased a new chain that would maintain spacing between carcasses, and installation was scheduled within two weeks of this audit; in the meantime, the operaors will control the bunching of carcasses in the problem area, and the contacted steel plate will be sanitized with hot water between carcasses.

51 The pre-boning trimmer was not reliably washing his hands and sterilizing his knife after trimming grease smears from carcasses. SAGAR took immediate corrective action.

(75* In all slaughter establishments, the VIC creates documentation of visual verification of the species of the meat that leaves the establishment, and this documentation accompanies the meat to any establishment receiving the meat. No samples are submitted by SAGAR specifically for verification of species in final products.)

NOTE: All deficiencies identified during the previous FSIS audit (November 11, 1999) had been satisfactorily addressed and resolved

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
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				COUNTRY	
				Mexico	
NAME OF REVIEWER Dr. Gary D. Bolstad		NAME OF FOREIGN OFFICIAL Dr. Jorge Canez; Dr. Guadalupe del Toro		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/Re-review <input type="checkbox"/> Unacceptable	
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Sanitary dressing procedures	27 O	Control of restricted ingredients		54 O	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 11-29-00	ESTABLISHMENT NO. AND NAME TIF-86: Sana Internacional SRL de CV	CITY SanLuisRio Colorado
			COUNTRY Mexico
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Dr. Jorge Canez; Dr. Guadalupe del Toro	EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

30 Combo bins of exposed cabbages on wooden pallets were stacked without protection of the product below from the pallets above. Corrective action by the establishment was immediate: the combo bins were provided with secure covers, and the responsible personnel were instructed to ensure that no wooden pallets are stored above exposed product.

79 At the time of this audit, Mexico was not exempt from the species verification testing requirement; however, there was not a specific SAGAR program requiring this. At the time of this audit, no samples were being taken by SAGAR personnel at any U.S.-listed establishments for laboratory species verification. Nevertheless, in all processing establishments that receive meat from more than one species and from more than one slaughter establishment, there was a national SAGAR program whereby the IIC takes samples of the incoming meat at least once per month and submits it to a SAGAR-approved laboratory for analysis for toxic residues, and species verification is also performed on these samples. In Est. 86, no species verification was being performed on final products.

83 The requirement for a pre-shipment document review had not been understood; however, a draft document to fulfill this requirement was developed and a copy was supplied to the Auditor before the audit of the establishment was complete.

(46 -- NOTE: Although FSIS does not require residue testing procedures in this processing establishment, in all processing establishments that receive meat from more than one species and from more than one slaughter establishment, there is a national SAGAR program whereby the IIC takes samples of the incoming meat at least once per month and submits it to a SAGAR-approved laboratory for analysis for toxic residues.)

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		12/6/2000	TIF-89: Productos Chata S.A. de C.V.		Culiacán
NAME OF REVIEWER Dr. Gary D. Bolstad		NAME OF FOREIGN OFFICIAL Dr. Marco Antonio Castro Rodriguez		COUNTRY Mexico	
CODES (Give an appropriate code for each review item listed below)		EVALUATION			
A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply		<input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable			
1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 /
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 /
Water potability records	01 A	Product handling and storage	30 M	Laboratory confirmation	57 /
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 /
Back siphonage prevention	03 A	Product transportation	32 N	Special label claims	59 C
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 M	Processing schedules	61 A
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 A
Pest --no evidence	07 U	Operational sanitation	35 A	Processing records	63 A
Pest control program	08 M	Waste disposal	36 A	Empty can inspection	64 A
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 A
Temperature control	10 A	Animal identification	37 O	Container closure exam	66 A
Lighting	11 A	Antemortem inspec. procedures	38 O	Interim container handling	67 A
Operations work space	12 A	Antemortem dispositions	39 O	Post-processing handling	68 A
Inspector work space	13 O	Humane Slaughter	40 O	Incubation procedures	69 M
Ventilation	14 A	Postmortem inspec. procedures	41 O	Process. defect actions -- plant	70 A
Facilities approval	15 A	Postmortem dispositions	42 O	Processing control -- inspection	71 A
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 O	Export product identification	72 A
Over-product ceilings	17 U	Returned and rework product	45 M	Inspector verification	73 A
Over-product equipment	18 M	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 O	Single standard	75 U
Other product areas (inside)	20 A	Sampling procedures	47 O	Inspection supervision	76 M
Dry storage areas	21 M	Residue reporting procedures	48 O	Control of security items	77 A
Antemortem facilities	22 O	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 M
Outside premises	24 A	4 PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 O	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 O	SSOPs	82 M
Personal hygiene practices	26 A	Ingredients identification	53 A	HACCP	83 M
Sanitary dressing procedures	27 O	Control of restricted ingredients	54 O		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 12/6/2000	ESTABLISHMENT NO. AND NAME TIF-89: Productos Chata S.A. de C.V.	CITY Culiacán
	COUNTRY Mexico		
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Dr. Marco Antonio Castro Rodriguez	EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

07/08/21 Two birds, live spiders, and many cobwebs were found in the bulk dry storage area. The large main door was found to be open some four feet; there was a smaller personnel door in the larger rolling door, but it was not operable. Management officials agreed to clean the area, increase the pest control activities, repair the personnel door, and keep both doors closed when not in use.

17/33 In the domestic production area, many ceilings in production and product storage areas were deteriorated to varying degrees, some to a great extent. Repairs had been scheduled, but product, some of which was not adequately protected, was still being stored under problem areas.

18/33a Dripping condensation was found in several areas of the domestic production part of the establishment; some were directly over production areas with exposed product traffic flow, and others were very close to exposed product. The Veterinarian-In-Charge stopped operations in the affected rooms until the condensation was removed and ordered problem areas to be identified spatially so they would be avoided until the problems were resolved.

18/33b Maintenance and cleaning of over-product had been neglected on numerous pieces of equipment, especially in the domestic production area, but also in the canning factory, as evidenced by buildups of rust. The management officials proposed a schedule of improved maintenance and cleaning.

69 There were illegible corrections in the incubation log. This problem had been identified during the previous FSIS audit. Inspection personnel ordered instruction of the responsible individuals to ensure that all corrections would remain legible.

76 The Veterinarian-In-Charge was producing the monthly reports. These reports were being sent to SAGAR headquarters in Mexico City for review, and if similar problems were enumerated in subsequent reports, the establishment was notified by SAGAR headquarters that the problems should be promptly addressed and corrected.

79 No laboratory species verification was performed on any final products. The Veterinarians-In-Charge at the establishments of origin that were supplying the meat produced and supplied documents of visual verification of species with each shipment; Dr. Castro also was performing his own additional visual species verification on the meat products received by this establishment.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		11/30/00	TIF-120: Ganaderia Integral*El Centinela, SA de CV		Mexicali
NAME OF REVIEWER Dr. Gary D. Bolstad		NAME OF FOREIGN OFFICIAL Dr. Gustavo Appel Taylor; Dra. Yolanda Arroyo		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/Re-review <input checked="" type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 C
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 M	Laboratory confirmation	57 O
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 N	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 O
Sanitizers	05 M	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 U	Processing equipment	62 O
Pest --no evidence	07 U	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 M	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 M	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 M	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 U	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 N	Inspector verification	73 A
Over-product equipment	18 M	3. RESIDUE CONTROL		Export certificates	74 N
Product contact equipment	19 U	Residue program compliance	46 N	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 N	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 N	Control of security items	77 N
Antemortem facilities	22 M	Approval of chemicals, etc.	49 A	Shipment security	78 N
Welfare facilities	23 A	Storage and use of chemicals	50 M	Species verification	79 N
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 U
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 N	Imports	81 N
Personal dress and habits	25 A	Boneless meat reinspection	52 N	SSOPs	82 M
Personal hygiene practices	26 A	Ingredients identification	53 O	HACCP	83 M
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 O		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 11/30/00	ESTABLISHMENT NO. AND NAME TIF-120: Ganaderia Integral "El Centinela," SA de CV	CITY Mexicali
			COUNTRY Mexico
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Dr. Gustavo Appel Taylor; Dra. Yolanda Arroyo		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input checked="" type="checkbox"/> Unacceptable

COMMENTS:

05a The water in the slaughter room sterilizers was below the required temperature. The Veterinarian-In-Charge identified the problem before operations began and ordered corrections before the start of operations.

05b Many sterilizers on the slaughter floor were not equipped with drainage pipes: they were outfitted with slanted tops so that the water spilled over and onto platforms and structures below, creating a large amount of splashing in numerous areas.

07 Dozens of flies were found in the chemical storage room, which opened to the outside through an inadequately sealed door and to the rest of the establishment through an adequately sealed door. The State Veterinarian ordered repair of the outside door to prevent the entrance of more flies, but no immediate actions were taken regarding the live flies present.

07-08-09 Rodent feces were found in the carton storage room. There were no bait stations in the area, and there was no evidence in the pest control monitoring reports of any evidence of rodent activity. The State Veterinarian who was leading the audit rejected the room and ordered complete cleaning, inspection of all cartons and other packaging materials in the room, and placement of bait stations in the room.

11 The person conducting post-mortem inspection of the viscera (see item 41) was casting his shadow on the viscera he was inspecting with the result that the light on the inspection surfaces registered at only 25 foot-candles (fc); the light was adequate (over 50 fc) when there were no shadows.

18/30 Condensation that had formed on the undersides of the drip pans under cooling units in carcass coolers #1 and #5 was dripping onto exposed carcasses. More condensation was found on other over-product structures. The State Veterinarian identified the problem and ordered reinspection and trimming of all the product in the area, removal of the condensation, and improved programs for condensation prevention and monitoring.

19/34 During the inspection of the boning room before operations, all equipment had passed pre-operational sanitation inspection by both establishment personnel and the Veterinarian-In-Charge. The Auditor pointed out that much product residue from the previous day's production was present on the main conveyor belt and also on a second conveyor belt used for trimmed fat that was situated directly above the main conveyor belt. Furthermore, several cutting boards were heavily scored, uncleanable, and had deep gouges in which black residues were imbedded. Foreign material was also present on other cutting boards. When the auditor pointed out these deficiencies, the State Veterinarian ordered re-cleaning of the area and substitution of acceptable cutting boards from the other line that was not to be used on the day of the audit for those that were deteriorated.

22 Part of the low wall at the lowest corner of the suspect pen had broken out so that independent drainage was not ensured. The establishment proposed prompt repair.

41 Post-mortem inspection of the viscera was being performed by an "accredited" veterinarian who was not an employee of the federal government (SAGAR) but who received his remuneration from the establishment. Before the Auditor initiated his audit of the post-mortem inspection procedures, he inquired of the Veterinarian-In-Charge if the day's production was eligible for export to the United States, and the latter replied in the affirmative.

50 Degreasing compound was stored in a barrel with the embossed identification of corn syrup, which it had originally contained. The tops of barrels of cleaning compounds were extremely unclean, and were covered with dust, detritus, and old blackened product residues. Housekeeping in the room had been considerably neglected. The State Veterinarian ordered prompt corrections.

80 See items 7, 19, 34, and 41, above.

82 There was no documentation of condensation findings, corrective actions, and preventive measures in carcass coolers (see item 18/30).

83 The establishment was not conducting pre-shipment document reviews as required.

32/46/47/48/51/52/74/77/78/79/81 Due to the large number of deficiencies identified and the time constraints resulting from the need to travel to the city where the next establishment audit was to take place, time was inadequate to include these elements in the audit.

The SAGAR State Supervisor determined that the establishment did not meet the FSIS requirements for eligibility and, accordingly, evaluated it as unacceptable. The FSIS Auditor agreed, and officially recommended that SAGAR remove it from the list of establishments approved to export to the United States, effective as of the start of operations on the day of the audit.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		12/5/2000	TIF-148: Industrias Agropecuarias de Cerdo		Culiacán
NAME OF REVIEWER Dr. Gary D. Bolstad		NAME OF FOREIGN OFFICIAL Dra. Guadalupe Martinez Rodriguez, Dr. Jorge Cañez		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below)					
A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations 55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials 56 A
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation 57 A
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals 58 A
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims 59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring 60 A
Sanitizers	05 M	Effective maintenance program		33 A	Processing schedules 61 O
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment 62 A
Pest --no evidence	07 A	Operational sanitation		35 A	Processing records 63 A
Pest control program	08 A	Waste disposal		36 A	Empty can inspection 64 O
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures 65 O
Temperature control	10 A	Animal identification		37 O	Container closure exam 66 O
Lighting	11 A	Antemortem inspec. procedures		38 O	Interim container handling 67 O
Operations work space	12 A	Antemortem dispositions		39 O	Post-processing handling 68 A
Inspector work space	13 O	Humane Slaughter		40 O	Incubation procedures 69 O
Ventilation	14 A	Postmortem inspec. procedures		41 O	Process. defect actions -- plant 70 A
Facilities approval	15 A	Postmortem dispositions		42 O	Processing control -- inspection 71 A
Equipment approval	16 A	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 O	Export product identification 72 A
Over-product ceilings	17 A	Returned and rework product		45 A	Inspector verification 73 A
Over-product equipment	18 M	3. RESIDUE CONTROL			Export certificates 74 A
Product contact equipment	19 A	Residue program compliance		46 O	Single standard 75 A
Other product areas (inside)	20 A	Sampling procedures		47 O	Inspection supervision 76 A
Dry storage areas	21 AZ	Residue reporting procedures		48 O	Control of security items 77 A
Antemortem facilities	22 O	Approval of chemicals, etc.		49 A	Shipment security 78 A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification 79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status 80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 O	Imports 81 A
Personal dress and habits	25 A	Boneless meat reinspection		52 O	SSOPs 82 A
Personal hygiene practices	26 A	Ingredients identification		53 A	HACCP 83 A
Sanitary dressing procedures	27 O	Control of restricted ingredients		54 O	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 12/5/2000	ESTABLISHMENT NO. AND NAME TIF-148: Industrias Agropecuarias de Cerdo	CITY Culiacán COUNTRY Mezxico
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Dra. Guadalupe Martinez Rodriguez, Dr. Jorge Cañez		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptat

COMMENTS:

5 A review of the records indicated that water temperatures of sanitizers measured as less than the required 180° were documented as "ok." The persons monitoring the sterilizer temperatures were immediately educated regarding the requirement, and a new document for the daily monitoring of the sterilizer temperatures was developed before the audit was finished. Note: the water temperature of all sterilizers on the day of the audit were above the minimum requirement.

18 One table for the preparations of cartons was positioned directly below a rusty air duct. It was moved immediately and repair of the duct was scheduled immediately.

79 No species verification is performed on final products. Only pork enters the establishment (it is approved to process also poultry and beef, but there are no plans to begin processing these species in the foreseeable future.

NOTE: All deficiencies identified during the previous FSIS audit (November 11, 1999) had been adequately addressed and corrected.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE 4 Dec 2000	ESTABLISHMENT NO. AND NAME Delimex Mexicana S.A. de C.V. TIF 150		CITY San Nicolas' Gorza COUNTRY Mexico
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Pedro Robledo Lara		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL			Cross contamination prevention	28 A	Formulations 55 A
(a) BASIC ESTABLISHMENT FACILITIES			Equipment Sanitizing	29 A	Packaging materials 56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
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Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 A
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 A
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 A
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 A
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 A
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 A
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 A
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 A
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 A
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 A
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 A
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT			Restricted product control	44 A	Export product identification 72 A
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Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING			Pre-boning trim	51 A	Imports 81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A	SSOPs	82 A
Personal hygiene practices	26 A	Ingredients identification	53 A	HACCP	83 A
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 4 Dec 2000	ESTABLISHMENT NO. AND NAME Delimex Mexicana S.A. de C.V. TIF 150	CITY San Nicolas' Gorza
	COUNTRY Mexico		
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Pedro Robledo Lara	EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

- 01 No microbiological testing was done annually, as required, on water received from the local municipality.
- 02 Chlorine testing on the water was done once a day not two times a day as required.
- 08 A residual insecticide, Dursban, was being used in locker room for employees who were handling exposed product.
- 18a Motors, switch boxes, and counter-balance weights, located over exposed product, were contaminated with grease mixed with dirt.
- 18b Burnt dust was falling from a cooker chimney onto exposed product work surfaces.
- 18c An overhead cooker vent in the product cooking kitchen, not cleaned and sanitized daily, had residues from previous day's operations and residues were falling onto covered kettles.
- 25 An employee had exposed street clothes in close proximity to exposed product.
- 28 An employee was observed taking exposed product equipment through a contaminated plastic strip door.
- 79 Species testing was not being done on the finished product.
- (82-83 The SSOP & HACCP written procedures are not dated and signed by the person with overall on site authority.)

FOREIGN PLANT REVIEW FORM

REVIEW DATE

30 Nov 2000

ESTABLISHMENT NO. AND NAME

Sigma Alimentos S.A. deC.V. TIF 209

CITY

Linares, N.L.

COUNTRY

Mexico

NAME OF REVIEWER

Dr. M. Douglas Parks

NAME OF FOREIGN OFFICIAL

Dr. Pedro Robledo Lara

EVALUATION

☒ Acceptable ☐ Acceptable/
Re-review ☐ Unacceptable

CODES (Give an appropriate code for each review item listed below)

A = Acceptable

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U = Unacceptable

N = Not Reviewed

O = Does not apply

1. CONTAMINATION CONTROL		Cross contamination prevention	28 U	Formulations	55 /
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 /
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Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 C
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 C
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Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 C
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Inspector work space	13 A	Humane Slaughter	40 O	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 O	Process. defect actions -- plant	70 O
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(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 O	Imports	81 A
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Personal hygiene practices	26 A	Ingredients identification	53 A	HACCP	83 M
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 30 Nov 2000	ESTABLISHMENT NO. AND NAME Sigma Alimentos S.A. deC.V. TIF 209	CITY Linares, N.L.
			COUNTRY Mexico
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Pedro Robledo Lara		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptat

COMMENTS:

- 17 Dripping condensate was observed on the ceiling and overhead structures, that were not cleaned and sanitized daily, in three different packaging rooms that packed exposed and vacuum-packaged product.
- 30 On the metal detector, the package-removing plunger was broken and failed to remove the packages that contained detected metal.
- 28 Exposed product contact packaging material was stored on contaminated, commercially used boxes.
- 18 Motors above exposed product had an accumulation of dirty grease and flaking paint.
- 79 Species testing was not done on finished product and the establishment had several species of meat available.
- 83 The pre-shipment reviews were not complete: each entry was not marked for time and initialed.